



FRATELLI PIACENTINI

azienda vinicola



MALVASIA

D.O.C. COLLI PIACENTINI MALVASIA

Production area :

Hills of Ziano Piacentino

Grapes :

Aromatic Malvasia candia

Harvest:

manual harvest, first ten days of September

Vinification:

soft pressing of the grapes, enzymic decanting of the must at 15° C and fermentation of the clear must

Fermentation:

primary, natural, in stainless steel, at low temperatures to encourage the inclusion of carbon dioxide and aroma formation

Aging:

three to five months in contact with the fermentation lees

Color:

warm yellow with golden highlights

Nose:

harmonious body, with aromas characteristic of Malvasia with pleasing notes of citrus and florals (acacia blossom, jasmine, violets)

Taste:

a fresh wine, warm, velvety, persistent